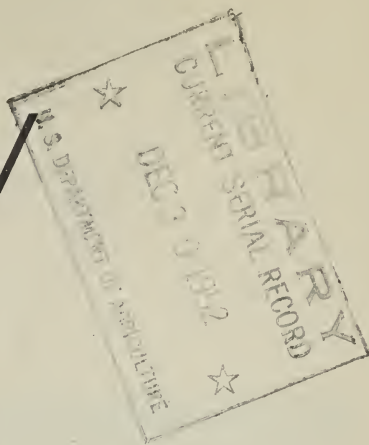


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1
Ag 84 Pro
Cap 2

KNOW
THE
POULTRY
YOU
BUY



KNOW THE POULTRY YOU BUY

Select Kind and Style



Read All Label Information

LOOK FOR
OFFICIAL GRADE AND INSPECTION MARKS



GRADE AND INSPECTION MARK

← Means graded for quality, and inspected and passed as wholesome food.



GRADE MARK

← Means graded for quality (used only with inspection mark which denotes wholesomeness).

Means passed as wholesome food (not officially graded for quality). →



INSPECTION MARK

POULTRY PRODUCTS BEARING THESE LABELS WERE PROCESSED IN A SANITARY MANNER
IN GOVERNMENT-APPROVED PLANTS

Consider Quality

GRADE A ← READY TO COOK → GRADE B



← This mark may be used on a ready-to-cook bird of any quality (A, B, or C) that has been passed as wholesome food. But the bird that has been graded as well as inspected may carry the combination label which also states the quality or grade.

PROTECT QUALITY—KEEP POULTRY COLD OR FROZEN

IN BUYING POULTRY

SELECT:

Kind—Chicken, turkey, duck, goose, guinea, squab.

Class, such as—Chicken FRYER; STEWING chicken (hen); turkey FRYER; YOUNG turkey; ROASTING duckling.

Style of Processing—Ready-to-cook (whole or parts), or dressed; chilled or frozen.

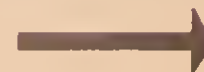
CONSIDER:

All the Label Information, including—

Grade marks, such as U. S. Grade A, U. S. Grade B, and trade-marks and brand names which are guides to quality.

The inspection mark of the U. S. Department of Agriculture, or other official agency, which is a guide to wholesomeness.

Uses—The many different kinds and classes of poultry and the many different ways of preparing poultry offer variety for the main dish the year round.



Remember that—

- the label information may be on a metal clip on the wing, on a paper tag, or a stamp on the bird; or it may be printed on the package that contains either one bird (whole or cut up) or selected parts of birds.
- the **GRADE** mark, in the form of a shield, tells the grade or quality of the product (U. S. Grade A, B, or C). It is used on *ready-to-cook* poultry that has been officially graded for quality, but it may be used *only* if the inspection mark, denoting wholesomeness, appears also.
- the **INSPECTION** mark, in the form of a circle, denotes wholesomeness *only*. It is used on *ready-to-cook* poultry of any quality (A, B, or C) that has been officially inspected and passed as wholesome food.
- the **COMBINED GRADE AND INSPECTION** mark consists of a shield within a circle. It is used on *ready-to-cook* poultry that has been officially graded for quality and also passed as wholesome food.
- poultry that carries the official grade and inspection marks, either as one label or two, has been processed in approved plants that meet Government REQUIREMENTS FOR SANITATION, both as to equipment and processing methods. The plant number appears on the official mark or on another label or on the package.
- a bird labeled U. S. Grade A will have no deformities (such as crooked breast-bone), will be well fleshed (full breast and meaty legs), will have fat well distributed under the skin, and will have practically no tears or bruises, and few, if any, pinfeathers. A bird labeled U. S. Grade B may have only minor deformities, may be only fairly well fleshed, and may have only a fair covering of fat, minor tears or bruises, and few, if any, pinfeathers. C grade birds are proportionately lower in the quality scale.
- **READY-TO-COOK** poultry has been fully drawn (eviscerated), thoroughly cleaned inside and out, and priced after the removable waste (the head, feet, and inedible organs) has been discarded. Therefore, due to the loss in weight from removing the waste and to the cost of drawing and cleaning, you pay more **PER POUND** for ready-to-cook than for dressed poultry (from which only the blood and feathers have been removed). But the actual cost of the poultry meat is about the same, whether you buy dressed or ready-to-cook style.
- poultry—fresh-killed, chilled, or cooked—is perishable. Store it, loosely covered, in refrigerator, at 35° F.; use within 2 to 3 days. Ready-to-cook, properly packaged, *quick-frozen* poultry retains its quality for several months when stored in a freezer at a temperature below 0° F.



(Open up for color chart)